Instructions for Installation and Use

EG52

Use and Installation Instructions

The cooker must be installed in accordance with the regulations in force and only used in a well ventilated space.

Read these instructions prior to using the cooker and retain them for future reference.

CONTENTS

	PAGE
Introduction	3
For Your Safety	4
Timer Operation	6
Hotplate	8
Grill	10
Oven	11
Oven Cooking Chart	12
The Slow Cook "S" Setting	13
Care and Cleaning	14
Something Wrong with your cooker?	17
Installation Instructions	19
Key Contacts	Back Cover

INTRODUCTION

To help you make the best use of your cooker, PLEASE READ THIS BOOKLET CAREFULLY.
Your new cooker is guaranteed and will give lasting service. The guarantee is only applicable if the cooker has been installed in accordance with the Installation Instructions.
The cooker is designed specifically for domestic use and responsibility will not be accepted for use in any other installation.
When first using the cooker ensure that the room is well ventilated (e.g. open a window or use an extractor fan) and that persons who may be sensitive to the odour avoid any fumes. It is suggested that any pets be removed from the room until the smell has ceased. This odour is due to any temporary finish and also any moisture absorbed by the insulation.

Our policy is one of continual improvement in design and development, therefore strict accuracy of illustrations and descriptions cannot be guaranteed.

CE

This appliance conforms to the following EEC Directives:

Gas Appliances
90/396/EEC

Low Voltage Equipment
73/23/EEC
93/68/EEC

Electromagnetic Compatibility
89/336/EEC
92/31/EEC
93/68/EEC

FOR YOUR SAFETY

Please read the precautions below before using your cooker.

ALWAYS . . .

ALWAYS make sure you understand the controls before using the cooker.

ALWAYS check that all controls on the cooker are turned off after use.

ALWAYS stand back when opening an oven door to allow heat to disperse.

ALWAYS use dry, good quality oven gloves when removing items from the ovens.

ALWAYS take care when removing items from the top oven/grill when the main oven is on, as the contents may be hot.

ALWAYS keep the oven and grill doors closed when the cooker is not in use.

ALWAYS place pans centrally over the hotplate burners and position them so that the handles cannot accidentally be caught or knocked or become heated by other burners.

ALWAYS keep the cooker clean, as a build up of grease or fat from cooking can cause a fire.

ALWAYS allow the cooker to cool before cleaning.

ALWAYS follow the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.

ALWAYS keep ventilation slots clear of obstructions.

ALWAYS turn off the electricity supply before cleaning or replacing the oven lamp.

ALWAYS refer servicing to CORGI registered appliance service engineers.

FOR YOUR SAFETY

NEVER . . .

NEVER leave children unsupervised where the cooker is installed as all surfaces will get hot during and after use.

NEVER allow anyone to sit or stand on any part of the cooker.

NEVER store items that children may attempt to reach above the cooker.

NEVER heat up unopened food containers as pressure can build up causing the container to burst.

NEVER store chemicals, food stuffs, pressurised containers in or on the cooker, or in cabinets immediately above or next to the cooker.

NEVER fill a deep fat frying pan more than 1/3 full of oil, and never use a lid. DO NOT LEAVE UNATTENDED WHILE COOKING.

NEVER place flammable or plastic items on or near the hotplate.

NEVER use proprietary spillage collectors on the hotplate.

NEVER use the cooker as a room heater.

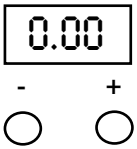
NEVER dry clothes or place other times over or near to the hotplate or oven/ grill doors.

NEVER wear garments with long flowing sleeves whilst cooking.

NOTE: The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Always ensure that the kitchen is well ventilated; keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).

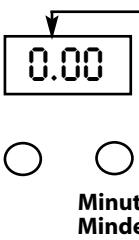
In particular when using more than one hotplate burner, open a window if a mechanical ventilation device is not operating.

CLOCK/MINUTE MINDER OPERATION



CLOCKFACE

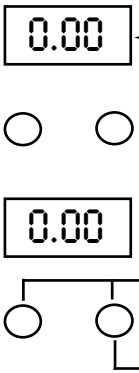
The timer incorporates a 24 hour clock.



SYMBOLS

A 'Bell' symbol will light up when you select a Minute Minder Period and will remain lit for the period set.
At the end of the Minute Minder Period, the timer will emit an audible tone and the 'Bell' symbol will disappear.

SETTING THE TIME OF DAY



Step 1 Make sure all oven controls are turned off.

Step 2 Check the electricity supply to the cooker is turned on.

Step 3 When switched on, the display will show 0.00

Step 4 Press and release both buttons simultaneously.

Step 5 Press the '+' button to set the Time of Day.
The Time of Day can be adjusted, by using the '+' button to increase the time setting or the '-' button to decrease the time setting.
The Time of Day is set if no adjustments are made within 10 seconds.

THE TIME OF DAY IS NOW SET.

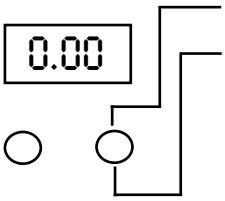
To change the time of day repeat Steps 4 & 5 above.

CLOCK/MINUTE MINDER OPERATION

Here you can set a time period of up to 10 hours, that will count down. When it reaches zero, the timer will emit an audible tone.
For Example: If you set 20 minutes, the audible tone will occur 20 minutes later.

SETTING THE MINUTE MINDER

Step 1 Ensure the time of day is set correctly.

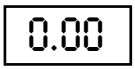


Step 2 Press and release the '+' button.

Note: Step 3 must be started within 10 seconds, otherwise you must repeat Step 2.

Step 3 Press the '+' button to set the required time period.
A 'Bell' symbol will light up.
The time period can be adjusted, by using the '+' button to increase the time period or the '-' button to decrease the time period.

Release all buttons, the timer display will show the remaining time period. The 'Bell' symbol will remain lit to signify that a time period has been set.



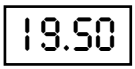
At the end of the set time an audible tone will be heard and the 'Bell' symbol will disappear.

Step 4 To cancel the audible tone press the '+' button.

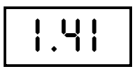
To cancel the minute minder period press the '-' button until 0.00 is displayed in the window then press the '+' button.

If at any time the display shows flashing zero's, it is likely that the electricity supply has been interrupted.
Reset the timer to the correct time of day.

Note: The Timer display will show the minute minder period as follows:



Any period up to 99 minutes and 50 seconds -
The display shows MINUTES and SECONDS (10s intervals)
eg. 19 minutes 50 seconds



Any period between 100 minutes (1 hour 40 minutes) and up to 10 hours -
The display shows HOURS and MINUTES
eg. 1 hour 41 minutes

HOTPLATE

The hotplate lid is fitted with a safety device which cuts off the gas supply to the hotplate burners unless the lid is fully open. Do not use the safety device as a means of controlling the hotplate burners.

The hotplate has two high speed burners and two simmering burners which will accommodate pans between 100mm (4") and 230mm (9") diameter. All pans should be positioned centrally over the burners.

TO USE THE HOTPLATE

1. Remove any items or spillage from the top of the lid and then raise it to its fully open position.

2. Press the ignition button and then push in and turn the control knob of the chosen burner anti-clockwise to the large flame symbol. Continue to press the ignition button until the sparks light the gas.

3. Turn the control knob anti-clockwise to the desired setting.
   Only turn the control knob between the large flame symbol and the small flame symbol for adjusting the setting.

4. To turn off, turn the control knob fully clockwise to the symbol **O.**

DO NOT use the hotplate unless all pan supports are in position.
DO NOT use mis-shapen pans which may be unstable.
DO NOT use round base woks directly on the pan supports.
DO NOT use the glass lid as a working surface.

Each burner is fitted with a spark ignitor for lighting the gas. To ensure rapid lighting of the burners every time they are used, the ignitors must be kept **clean and dry**. Remove any food spillage or cleaning materials from the ignitor using a small nylon brush such as a tooth brush. Access to the ignitor can be achieved by lifting off the loose burner parts carefully when the burners are cool.

When the hotplate burner bodies and caps are removed for cleaning, be careful not to drop any food particles or cleaning materials into the burner bases, to avoid the possibility of blocking the gas jets.

If aluminium based pans are used, a silvery deposit may appear on the top edge of the pan support fingers. See 'Care and Cleaning' section for cleaning information.

When the hotplate burners are turned down, a slight 'popping' noise may be heard. This is perfectly normal.

HOTPLATE

SAFETY REQUIREMENTS FOR DEEP FAT FRYING

1. Never fill chip pans more than one third full with oil or fat.
2. Never leave oil or fat unattended during the heating or cooling period.
3. Never heat fat or fry with a lid on the pan.
4. Always dry food thoroughly before frying, and lower it slowly into the hot oil or fat. Frozen foods in particular will cause frothing and spitting if added too quickly.
5. Always keep the outside of the pan clean and free from streaks of oil or fat.

HOW TO DEAL WITH A FAT FIRE

1. Do not move the pan.
2. Turn off the hotplate burners.
3. Smother the flames with a fire blanket or damp cloth to extinguish the fire. Do not use water or a fire extinguisher as the force of it may spread the burning fat or oil over the edge of the pan.
4. Leave the pan for at least 60 minutes before moving it.

GRILL

CAUTION – ACCESSIBLE PARTS MAY BECOME HOT WHEN THE GRILL IS USED. YOUNG CHILDREN SHOULD BE KEPT AWAY.

TO USE THE GRILL

1. Open the grill door and remove the grill pan.
2. Push in and turn the control knob anti-clockwise to the large flame symbol. Press the ignition button until the spark lights the gas.
3. Turn the control knob anti-clockwise to the desired setting. Only turn the control knob between the large flame symbol and the small flame symbol when adjusting the setting.
4. To turn off, turn the control knob fully clockwise to the symbol **O**.

Slide the grill pan along the chosen runner towards the rear of the grill compartment until it stops.

An odour may be noticed when first using the grill. This should cease after a short period of use.

DO NOT use the grill with the door closed.
DO NOT cover the grill pan or grid with aluminium foil as this can hold fat, intensify the heat and create a fire hazard.

Grilling can be started from cold but for best results preheat for approximately two minutes. Most cooking is done with the heat on full, but it may be necessary after sealing the food to reduce the heat as required.

For au gratin dishes eg. Macaroni Cheese and meringue toppings eg. Baked Alaska, place the dish on the floor of the grill compartment.

The base of the grill pan can be used for warming fruit garnishes on the reduced setting.

NOTE: Strong detergents used in dishwashers may damage the grill pan grid finish; clean in soapy water as described in CARE AND CLEANING section.

Always ensure that the grill pan handle is securely fastened to the grill pan. If necessary tighten any loose screws with a screwdriver

RELIGHTING THE BURNER

In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least one minute.

OVEN

The oven thermostat light will illuminate until the oven has reached the set temperature. It will then switch off and on during cooking as the thermostat maintains the temperature.
Each shelf has a safety stop to prevent it from being pulled out too far when attending to food. Shelves are removed by pulling them out to the stop and then lifting at the front to withdraw. Never withdraw loaded shelves beyond their safety stop position. The oven cooking charts are a guide only, giving approximate cooking temperatures and times. To suit personal taste and requirements it may be necessary to increase or decrease temperatures by 10˚C.

Food should be placed in the centre of the shelf with a gap of at least 25mm (1 inch) between it and the grill element to avoid burning and ensuring an even cooking.
Do not place food or dishes on the floor of the oven.

OVEN - FAN COOKING
Fan cooking is ideal for large poultry or joints of meat, reducing cooking times and often eliminating the need for preheating the oven. It is also ideal for batch cooking where food is cooked on more than one level, because the forced circulation of hot air gives an even temperature from the top to the bottom of the oven.

When cooking recipes that are not designed for a fan oven, it is recommended that the temperature is reduced by about 25˚C and the time reduced by about 10 minutes for each hour. If a large quantity of food is being cooked, it will be necessary to increase the cooking time to compensate for the extra oven load.

TO USE THE OVEN
1. Place oven shelves in chosen position (refer to cooking chart).
2. Turn the main oven control knob clockwise to the required setting. Pre-heating is not normally necessary, but some foods such as bread, scones and Yorkshire pudding do benefit from being placed in a hot oven.

Food should be placed in the centre of each shelf to allow for even air circulation around the food.

OVEN COOKING CHART

Meat	Fan Oven Cooking		
Food	**Pre-heat**	**Temperature °C**	**Time (approx.)**
Beef	No	160/180	20-25 mins per 450g (1lb) + 20 mins extra
Lamb	No	160/180	25 mins per 450g (1lb) + 25 mins extra
Pork	No	160/180	25 mins per 450g (1lb) + 25 mins extra
Veal	No	160/170	25-30 mins per 450g (1lb) + 25 mins extra
Chicken/Turkey up to 4kg (8lb)	No	160/180	18-20 mins per 450g (1lb) + 20 mins extra
Turkey up to 5.5kg (12lb)	No	150/160	13-15 mins per 450g (1lb) e.g. 5kg (11lb) = 143-165 mins
Turkey over 5.5kg (12lb)	No	150	12 mins per 450g (1lb) e.g. 10kg (22lb) = 264 mins
Casserole Stews	No	140/150	1½ - 2 hours

The most accurate method of testing the readiness of joints of meat or whole poultry is to insert a meat thermometer into the thickest part of a joint of meat, or the thickest part of poultry thighs, during the cooking period. The meat thermometer will indicate when the required internal temperature has been reached.

Beef - Rare: 60°C **Lamb:** 80°C **Poultry:** 90°C
Medium: 70°C **Pork:** 90°C
Well Done: 75°C **Veal:** 75°C

Baking	Fan Oven Cooking		
Food	**Pre-heat**	**Temperature °C**	**Time**
Scones	Yes	210/220	8-10 mins
Small Cakes	No	160/170	15-20 mins
Victoria Sandwich	No	160/170	20-25 mins
Sponge Sandwich (Fatless)	Yes	160/170	15-20 mins
Swiss Roll	Yes	170/180	12-15 mins
Semi-rich Cakes	No	140/150	1¼-1¼ hours
Rich Fruit Cakes	No	130/140	Time depending on use
Shortcrust Pastry	No	180/190	approx. 45-50 mins.
Puff Pastry	No	190/200	Time depending on use
Yorkshire Pudding	Yes	170/180	40-45 mins
Individual Yorkshire Puddings	Yes	180/190	approx. 20-25 mins
Milk Pudding	No	130/140	1¼-2¼ hours
Baked Custard	No	140/150	40-50 mins
Bread	Yes	200/210	45-50 mins
Meringues	No	70/80	3-4 hours

If using aluminium foil, never: 1. Never allow foil to touch sides of oven. 2. Never cover interior with foil. 3. Never cover shelves with foil.

THE SLOW COOKING 'S' SETTING

The **'S'** setting on the main oven thermostat can be used for slow cooking.

PREPARING FOOD FOR SLOW COOKING

1. All dishes cooked by the 'S' setting should be cooked for a minimum 6 hours. They will 'hold' at this setting for a further hour but marked deterioration in appearance will be noticed in some cases.
2. Joints of meat and poultry should be cooked at 170˚ for 30 minutes before turning to the 'S' setting and never be cooked lower than the middle shelf position.
3. Joints of meat over 6 lbs (2.7kg) and poultry over 4 lbs 8oz (2 kg) should not be cooked using the 'S' setting.
4. Always stand covered joints on a rack over the meat tin to allow good air circulation.
5. A meat thermometer should be used when cooking pork joints and poultry. The internal temperature of the food should reach at least 88°C.
6. This method is unsuitable for stuffed meat and stuffed poultry.
7. Always bring soups, casseroles and liquids to the boil before putting in the oven.
8. Cover casseroles with foil and then the lid to prevent loss of moisture.
9. Always thaw frozen food completely before cooking.
10. Root vegetables will cook better if cut into small pieces.
11. Adjust seasonings and thickenings at the end of the cooking time.
12. Use the zones of heat in the oven, e.g. meringues and milk puddings can be cooked lower in the oven whilst other dishes requiring greater heat can be cooked above them.
13. Egg and fish dishes need only 1-5 hours cooking and should be included in day cooking sessions, when they can be observed from time to time.
14. Dried red kidney beans must be boiled for a minimum of ten minutes after soaking, before inclusion in any dish.

CARE AND CLEANING

Switch off the electricity supply and allow to cool before cleaning the cooker.

Clean the cooker regularly and wipe up spills soon after they occur to prevent them from becoming burnt on. Never use biological washing powder, caustic cleaners, harsh abrasives, scouring pads, steam cleaners, aerosol cleaners or oven chemical cleaners of any kind.

Before moving your cooker ensure that it is cool and note that it is heavy (approximately 70 kg 155 lbs), so you may require assistance. To move the cooker forward, open the top oven/grill door and with both hands positioned under the roof of the compartment, lift and pull forward. Replace by pushing the cooker backwards. Check that the cooker is level. Take care to ensure that any floor covering is not damaged.

OVEN HEAT CLEAN LININGS

The oven side linings are coated with a special enamel which has a continuous cleaning action. The higher the oven temperature the more effective the action. In most cases this cleaning operation will proceed during normal cooking. However, if roasting is done frequently, or high temperatures are not used regularly, it may be necessary to run the oven empty at maximum setting for about two hours.
It should not normally be necessary to clean the linings with water, but if desired, wipe them over with a soapy cloth, followed by a wipe with a damp clean cloth.

REPLACEMENT OF OVEN LIGHT BULB

CAUTION: DISCONNECT THE APPLIANCE FROM THE ELECTRICITY SUPPLY BEFORE REPLACING THE LAMP TO AVOID THE POSSIBILITY OF AN ELECTRIC SHOCK

Light bulbs are not covered by the manufacturer's guarantee.
A new 15W, 300°C rated SES bulb can be obtained from your cooker supplier or any major electrical retailer.

1. Remove the shelves from the oven.
2. Unscrew the lens using a thick cloth to protect your fingers in the unlikely event of a lens fracture.
3. Unscrew bulb.
4. Fit new bulb and refit lens.

CARE AND CLEANING

COOKER FINISH	CLEANING METHOD
Vitreous Enamel Hotplate, pan supports, hotplate front trim, burner caps, roasting dish, grill pan, main oven base, inside of grill compartment, inside of doors.	Cloth wrung out in warm soapy water. Stubborn stains can be removed with a cream paste, liquid cleaner or by rubbing with fine steel wool soap pads. Check that the cleaning agent is approved by the Vitreous Enamel Association.
Paint Side trims, plinth, fascia bottom trim, fascia end caps, side panels, door handles	Wash with a cloth wrung out in warm soapy water only. DO NOT USE ABRASIVES.
Aluminium Hotplate side trims, hotplate burner bodies, lid rear trim, rear flue grille.	Similar to paint cleaning above. Use a nylon brush to remove any cleaning materials, water or dirt from the hotplate burner bodies.
Glass	As for enamel cleaning. Polish with a clean dry cloth or kitchen roll.
Chromium Plating Oven shelves, grill pan grid, grill pan handle support	Wipe with a cloth wrung out in warm soapy water. A fine steel wool soap pad e.g. Brillo, Ajax, or a chrome or stainless steel cleaner may be used.
Plastic Grill pan handle, control knobs	Wipe with a cloth wrung out in warm soapy water. Stubborn stains can be removed with a cream cleaner.

CARE AND CLEANING

Take particular care not to damage the inner surface of the door inner glass that is coated with a heat reflective layer. Do not use scouring pads, or abrasive powder, which will scratch the glass. Ensure that the glass panel is not subjected to any sharp mechanical blows.
Stubborn stains can be removed by using a fine steel wool soap pad. For slight soiling the inner glass panel may be cleaned, while still warm, without removing it from the door. After cleaning, rinse and dry with a soft cloth.

CLEANING THE DOORS

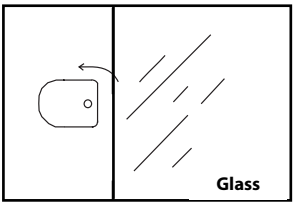
SIDE OPENING DOORS
Cleaning the door glass is the same as the drop down doors, except take care to support the weight of the inner glass when removing and refitting.

DROP DOWN DOORS
Remove the door inner glass as follows.

1. Open the door fully and unscrew the two screws securing the glass panel so that the securing brackets can be turned. There is no need to remove the screws completely.

2. Turn the brackets so that the glass can be removed and cleaned at the sink (Fig. 1.)

Fig. 1.



3. The inside of the outer door glass can now be cleaned while still fitted to the cooker.

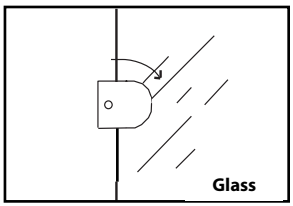
NEVER OPERATE THE COOKER WITHOUT THE INNER DOOR GLASS IN POSITION.

Refit the door inner glass as follows.

1. **NOTE:** The inner door glass has a special reflective coating on one side. Replace the door inner glass so that the statement: **"IMPORTANT THIS FACE TOWARDS THE OVEN"** can be read from the inner side of the door.

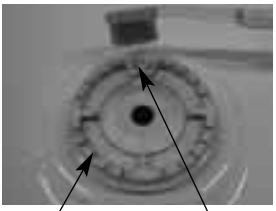
2. Turn the two securing brackets back to their original position to retain the glass and tighten the screws. (Fig. 2.)

Fig. 2.



SOMETHING WRONG WITH YOUR COOKER

Before contacting your Service Centre or Installer, check the problem guide below, there may be nothing wrong with your cooker.

PROBLEM	CHECK
Ignition does not work. Hotplate burner.  	<u>If all burners fail to ignite:</u> Check that sparks appear at the burners; a clicking noise should be heard. If not Check that the electricity supply is turned on. If the electricity supply has failed, the hotplate burners can be lit by a match. <u>If only one burner fails to ignite:</u> Check that the burner is dry and that spillage of food or cleaning fluid remains are not affecting the ignitor or burner ports. Clean away any debris with a dry nylon brush such as an old toothbrush. If a wire wool pad has been used for cleaning around the burner ensure the ignitor is free from any stray strands. Any water on the burner should be dried with a cloth or kitchen towel. Make sure that all the burner parts are correctly seated.

SOMETHING WRONG WITH YOUR COOKER

PROBLEM	CHECK
Slight odour or small amount of smoke when grill / oven used first time	This is normal and should cease after a short period.
Oven cooks too fast or too slow	Check that the temperature and shelf positions are as recommended in the Oven Cooking Charts. However, it may be necessary to increase or decrease the recommended setting slightly to suit your taste.
Oven lamp does not work	The oven lamp is not covered by the guarantee. The part is easily changed (see the section on oven lamp replacement) A new lamp may be obtained from our Spare Parts department by calling: 0541 530530

DISPOSAL OF YOUR PRODUCT:

To minimise the risk to injury to children please dispose of your product carefully and safely. Remove all doors and lids (where fitted). Remove the mains cable (where fitted) by cutting off flush with the appliance and always ensure that no plug is left in a condition where it could be connected to the electricity supply.
To help the environment, Local Authority instructions should be followed for the disposal of your product.

INSTALLATION INSTRUCTIONS

Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment conditions are compatible. The adjustment conditions for this appliance are stated on the rating label which is fitted on the back panel.
This appliance is not designed to be connected to a combustion products evacuation device. It must be installed and connected in accordance with current installation regulations. particular attention should be given to the relevant requirements regarding ventilation.

MODEL NUMBER EG52
Category I_{2H} (GB. IE)
These models are set to burn NATURAL GAS (G20) at 20mbar only and cannot be used on any other gas.

GAS SAFETY (INSTALLATION & USE) REGULATIONS
It is the law that all gas appliances are installed by competent persons in accordance with the current edition of the above regulations. It is in your interest and that of safety to ensure compliance with the law.

In the UK, CORGI registered installers work to safe standards of practice.
The cooker must also be installed in accordance with BS 6172.
Failure to install the cooker correctly could invalidate the warranty liability claims and could lead to prosecution.

LOCATION
The cooker may be located in a kitchen, kitchen/diner or a bed-sitting room, but not in a room containing a bath or shower. The cooker must not be installed in a bed-sitting room of less than 20m^3.

PROVISION FOR VENTILATION
The room containing the cooker should have an air supply in accordance with BS 5440: Part 2.
The room must have an opening window or equivalent; some rooms may also require a permanent vent. If the room has a volume between 5 and 10m^3, it will require an air vent of 50cm^2 effective area unless it has a door which opens directly to outside. If the room has a volume of less than 5m^3, it will require an air vent of 100cm^2 effective area. If there are other fuel burning appliances in the same room, BS 5440: Part 2 should be consulted to determine air vent requirements.

INSTALLATION INSTRUCTIONS

TECHNICAL DATA

DIMENSIONS

Height	900 - 915mm
Width	600mm
Depth	595mm (excluding door handles)

GENERAL

Gas connection	Rp ½ (½" BSP female)
Gas Supply	G20 at 20 mbar
Pressure test point	Grill injector
Gas rate adjustment	None
Aeration adjustment	None
Electrical connection	Flexible cord fitted with a 3 pin 13 amp plug 230/240V a.c. 50Hz. 13A fuse.
Oven Heat Input	2.5kW

BURNER	HEAT INPUT	INJECTOR
HOTPLATE Front left and rear right	3.0 kW	128
HOTPLATE Front right and rear left	1.9 kW	102
GRILL	3.8 kW	150

INSTALLATION INSTRUCTIONS

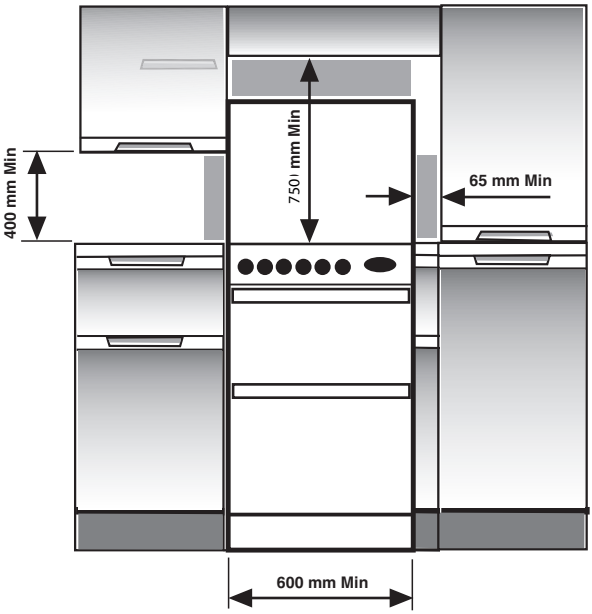
SPACE FOR FIXING

The cooker can be close fitted below hotplate level. This requires a minimum distance of 600mm between cupboard units of hotplate height.

When installing next to a tall cupboard, partition or wall, for a minimum distance of 400mm above hotplate level, allow a side clearance of at least 65mm.

The diagram below illustrates the minimum clearance between the cooker and adjacent walls, cupboards etc.

The wall behind the cooker between the hotplate and 450mm above, and the width of the cooker, must be a non-combustible material such as ceramic wall tiles.



If the cooker is to be fitted close to a corner base unit on the left hand side, ensure that there is a clearance of at least 50mm to allow the oven door to open fully for when removing oven shelves.

COOKER HOODS

If a cooker hood is to be installed, refer to the cooker hood manufacturers' instructions regarding fixing height.

UNPACKING THE COOKER

Unpack the components from inside the grill and oven: Check that the following parts are present:

Grill pan and grid
Pan supports (4)
Enamelled burner caps (4)
Aluminium burner bodies (4)
Meat pan
Main oven shelves (2)
Literature

INSTALLATION INSTRUCTIONS

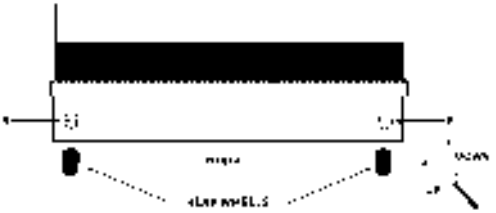
LEVELLING

Two rear wheels and two front feet are fitted which can be adjusted up or down to set the height (915mm) and level the cooker.

1. The rear wheels can be raised or lowered from the BACK of the cooker by adjusting the levelling screws 'A' in the plinth.
2. The front feet can be simply screwed in or out to lower or raise the front of the cooker.

CAUTION: Some soft floor coverings may get damaged if the cooker is not moved carefully.

NOTE: Ensure oven shelves are level by using a spirit level on the rod shelves



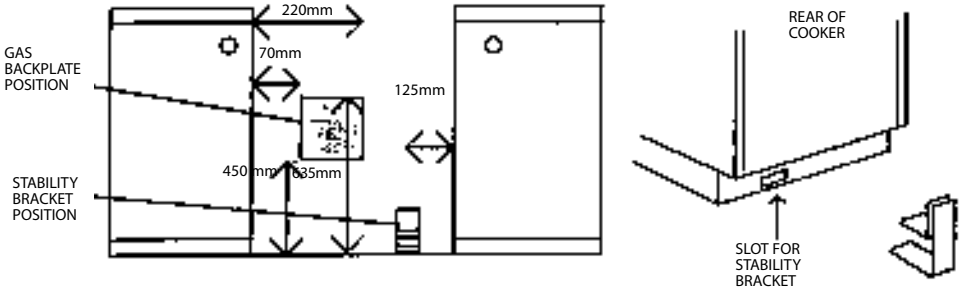
VIEWED FROM REAR

STABILITY BRACKET

The back of the cooker has a slot for engagement of a stability bracket, which can be obtained, as an extra, from your cooker supplier.

CONNECTING TO GAS SUPPLY

The cooker is designed to match the depth of standard 600mm worktops. An adaptor backplate should, therefore, be fitted within the shaded area shown to allow the cooker to be pushed fully to the wall.



Connection to the cooker should be made with an approved appliance flexible connection to BS 669. A length of 0.9 to 1.25m is recommended. The length of hose chosen should be such that when the cooker is in situ, the hose does not touch the floor.

The temperature rise of areas at the rear of the cooker that are likely to come in contact with the flexible hose do not exceed 70°C.

ELECTRICAL CONNECTION

WARNING – THIS APPLIANCE MUST BE EARTHED.
CONNECT TO A 230-240V A.C. SUPPLY ONLY.

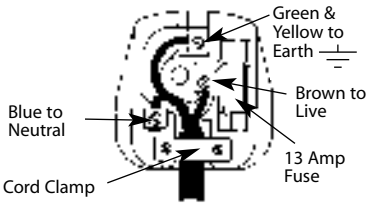
Connection to the electricity supply should be made via a properly earthed, readily accessible wall socket which is adjacent to, and not more than 1.25m away from the appliance and capable of electrical isolation.
The mains lead should be routed such that it cannot touch hot parts of the cooker i.e. the back panel above a height of 650mm from the floor; the main oven burner bracket under the plinth.

NOTE: The removed plug cannot be used for any other appliance and should therefore be properly disposed of and not left where children might find it and plug it into a supply socket – with the obvious consequent danger.

IF THE FITTED PLUG IS REMOVED
The flexible mains lead must be correctly connected as below to a three pin plug of not less than 13 amp capacity. If a B.S. 1363 fused plug is used, it must be fitted with a 13 amp fuse which is approved to B.S. 1362.

IMPORTANT: The wires in the mains lead fitted to this appliance are coloured in accordance with the following code:

GREEN AND YELLOW – EARTH
BLUE – NEUTRAL
BROWN – LIVE



As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:– The wire which is coloured green and yellow must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol ⏚ or coloured green or green and yellow. The wire which is coloured blue must be connected to the terminal which is marked with the N or coloured black. The wire which is coloured brown must be connected to the terminal which is marked with the letter L or coloured red. When wiring the plug, ensure that all strands of wire are securely retained in each terminal. Do not forget to tighten the mains lead clamp on the plug. As the appliance must be earthed, **do not use** 2-pin sockets outlets, **if you are in doubt, consult a qualified electrician.**

Should the mains lead ever require replacement, it is essential that this operation be carried out by a qualified electrician and should only be replaced with a flexible cord of the same size i.e. 1.5mm^2 cross sectional area and temperature rating of 85^{o}C e.g. heat resisting PVC.

IF A MOULDED PLUG IS FITTED
In the event of replacing a fuse in the plug supplied a 13 amp ASTA approved fuse to BS1362 must be fitted.
NOTE: The fuse cover must be refitted when changing the fuse. In the event of losing the fuse cover the plug must not be used until a replacement fuse cover has been obtained and fitted. A new fuse cover can be obtained from your local Electricity Board. The colour of the correct replacement fuse cover is that of the coloured marks or inserts in the base of the plug.

INSTALLATION INSTRUCTIONS

INSTALLATION AND OPERATIONAL CHECKS

After installation, check for gas soundness. The supply pressure can be checked at the grill injector. Access to the injector is by first removing the baffle at the front of the grill fastened by two screws. Then remove the fastening screw on the right hand side of the burner and slide the burner off the injector. Ensure that the grill burner is correctly located under the fixing screw on reassembly.

Fit the hotplate burner bodies, caps and pan supports. Referring to the instructions for use where necessary,

1. Check that the hotplate and grill burners ignite correctly and burn with a steady flame. Check for a steady flame on the low setting.

2. Check that with the oven set to 240°C, the oven fan operates and the oven heats up.

3. Check the operation of the oven light.

Instruct the user on the operation of the cooker.

Key Contacts

Service

Hotpoint has the largest appliance manufacturer's service team in Europe, trained specialists directly employed by us to ensure your complete confidence.

Repair Service

UK: 08709 066 066

Republic of Ireland: 1850 302 200

You will be asked for the following information:-

Name, address and postcode.
Telephone number
Model / Serial number of the appliance
Clear and concise details of the query or fault
Place and Date of purchase

(Please keep the receipt as evidence will be required when the engineer calls).

Extended Warranty

To join: UK 08709 088 088

Republic of Ireland: 1850 502 200

Genuine Parts & Accessories Mail Order Hotline

UK: 08709 077 077

Republic of Ireland: (01) 842 6836

For further product information 08701 506070

All Hotpoint Services are offered as an extra benefit and do not affect your statutory rights.

General Domestic Appliances Limited, Morley Way, Peterborough, PE2 9JB

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